

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0260475 - THE EVEREST MOMO		Site Address 1593 MONTEREY RD, SAN JOSE, CA 95110		Inspection Date 10/19/2023	
Program PR0381771 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE EVEREST MOMO, LLC		Inspection Time 15:45 - 17:20
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By PUJAN PRADHAN	FSC SHRISTI SAINJU 09/09/2028	

Placard Color & Score
GREEN
81

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding	X						
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the walk-in refrigerator, measured cooked rice and cooked noodles between 45F and 47F. Measured marinated chicken at 55F. Measured ambient air temperature of walk-in refrigerator between 45F and 47F. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Cooked rice, cooked noodles, and marinated chicken was removed from walk-in refrigerator, and moved to nearby fully-functioning refrigeration. Provide repairs to refrigeration and ensure refrigeration is maintained at 41F or below prior to use.*

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed a cat enter the facility and into the office area. [CA] Ensure facility is kept free of animals to prevent possible contamination of food.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the vegetable storage cove, observed bags of onions stored on the floor. [CA] Ensure all food is stored at least 6" off the floor on approved shelving.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *In the main kitchen area, measured ambient air temperature of walk-in refrigerator between 45F and 47F. [CA] Ensure refrigeration is repaired and able to maintain potentially hazardous foods at 41F or below.*

In the kitchen area, observed a small walk-in freezer installed without prior plan approval. [CA] Ensure all new equipment installed within the facility has plans submitted and approved by plan check department.

At the cookline, observed a sink installed without proper plumbing to the floor drain. [CA] Ensure sink is properly plumbed to the floor sink for drainage. Install only approved equipment within the facility.

At the mop sink, observed a improper faucet installed without backflow prevention device. [CA] Ensure faucet at the mop sink is installed with a backflow prevention device.

Observed the use of a non-food grade hose for dishwashing. [CA] Ensure a food-grade hose is provided for use for any form of dishwashing/warewashing.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed unused equipment stored within the facility, including a broken rice warmer, a reach in refrigerator, and a 2 door reach in refrigerator. [CA] Ensure unused equipment is removed from the facility to prevent harborage of vermin. De-clutter facility to prevent harborage.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *In the vegetable storage cove, observed a punctured/broken wall and an uncovered light switch. At the mop sink, observed an open wall section behind the faucet. [CA] Ensure walls are kept smooth, durable, and easily cleanable. Seal all walls to prevent possible harborage of vermin. Provide cover plates to electrical outlets to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw shelled eggs	reach in refrigerator	39.00 Fahrenheit	
cooked chili sauce	walk-in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
special sauce (cooked tomato, onions, pepper)	walk-in refrigerator	41.00 Fahrenheit	
cooked noodles	walk-in refrigerator	47.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
milk	reach in refrigerator	39.00 Fahrenheit	
cooked rice	walk-in refrigerator	45.00 Fahrenheit	
frozen momo	walk-in freezer	8.00 Fahrenheit	
marinated chicken	walk-in refrigerator	55.00 Fahrenheit	

Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/2/2023**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: PUJAN PRADHAN
ASSISTANT MANAGER

Signed On: October 19, 2023